Rinderrouladen (German beef roulades)

A slow-braised, comforting main dish with tender beef wraps around smoky bacon, tangy pickle, and sweet onion.

Country, Germany
Serves 4
Prep time: 35 min /Cook/Braising Time: 1 ½ hrs

Ingredients
4 thin beef top round or rump slices, about 6–8 oz each, pounded thin
4 T German or Dijon mustard
8 slices streaky bacon or smoked bacon
1 large onion, thinly sliced
4 small dill pickles, quartered lengthwise
2 T olive oil for the filling and finishing
Avocado oil for searing
2 C beef broth
1 C dry red wine or additional beef broth
2 bay leaves
4 whole cloves
Kosher salt to taste
Black pepper to taste
2 T butter, optional for finishing the sauce

Method
Lay each beef slice flat and spread 1 T mustard over the surface.
Place two bacon slices, a few onion slices, and a pickle quarter near one edge of each beef slice.
Roll the beef tightly around the filling and secure with kitchen twine or toothpicks.
Season roulades with kosher salt and black pepper.
Heat a heavy pot or Dutch oven and add enough avocado oil to coat the bottom; sear roulades on all sides until deeply browned.
Remove roulades and sauté remaining onions in the pot until softened and lightly caramelized.
Deglaze the pot with red wine, scraping up browned bits.
Return roulades to the pot, add beef broth, bay leaves, and cloves so liquid comes about halfway up the roulades.
Bring to a gentle simmer, cover, and braise until beef is tender, about 1½–2 hours depending on thickness.
Remove roulades and keep warm; strain braising liquid if desired and reduce over medium heat to concentrate flavor.
Finish sauce with butter and adjust seasoning with kosher salt and black pepper.
Slice roulades crosswise and spoon sauce over before serving.

To Serve *sliced roulades over buttery mashed potatoes to catch the sauce.*
Add a side of steamed green beans tossed with a little olive oil and lemon and garnish with chopped parsley and a few pan-reduced sauce drips for an elegant restaurant feel

Notes:
Wine choice — use extra beef broth instead of wine for a non-alcoholic braise; pros: family-friendly; cons: slightly less depth.
Make-ahead — roulades can be braised a day ahead and gently reheated; pros: flavors deepen; cons: sauce may need loosening with warm broth.

ideal crisp-outside and tender-inside.